



Specialities from the Levantine and Mediterranean cuisine

Welcome to a world full of colours, flavours and traditions!

Our menu combines the best specialities of Levantine and Mediterranean cuisine – two regions known for their diversity, freshness and incomparable hospitality.

Let yourself be enchanted by the seductive flavours of the Levant and the light, sunny notes of the Mediterranean. Each dish is prepared with love and dedication and unites pleasure and joy of life to create a unique savoury experience.

The team of the Hotel Seeburg wishes you “bon appétit”. Enjoy your journey through these fascinating cuisines.

Mezze - various small starters and appetizers to share

Labneh - homemade cream cheese Lebanese style

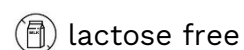
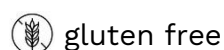
Parmigiana - vegetable casserole from the Sicilian kitchen

Guanciale - air-dried (unsmoked) bacon from Italy









Caponata - sweet and sour vegetable dish from the Sicilian kitchen

Harissa - hot spice paste from Tunisia





Little guests, big foodies! Children can choose their favorite dish from our menu for CHF 15 - including a scoop of ice cream.



Starters | soups




- Autumnal leaf salad | walnut | goat cheese | tangerine | pumpkin seed oil | sweet mustard dressing   16.-
- Smoked duck breast | apple | curly endive salad | blackcurrant   18.-
- Sweet corn-shallot soup | tarragon polenta | vanilla foam   12.-
- Oxtail broth | root vegetables | sherry   14.-

Out of the oven







- Focaccia sticks | olives | dried cherry tomatoes | preserved lemon   12.-
- Lukewarm pita bread   4.-

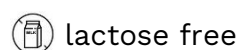
Mezze to share

3 pieces of your choice: 26.-
5 pieces of your choice: 36.-



- Marinated “kalamata” olives & pickled vegetables   
- Labneh | virgin olive oil  
- Pimientos de padrón | saffron aioli   
- Fennel salad | orange | almond   
- Plain hummus | paprika hummus   

Vegetarian main courses







- Buckwheat ravioli | polenta | mountain cheese | winter truffle emulsion | leaf spinach  32.-
- “Parmigiana” | eggplant | tomato | parmesan    28.-
- Roasted lettuce hearts | barley | porcini mushroom reduction | cauliflower puree   31.-



Main courses with fish and seafood

















Grilled octopus sauce rouille creamy eggplant pimientos de padrón 	43.-
Gratinated scallops chorizo tomato lentils	45.-
Monkfish medallion “guanciaie” grilled shallots sea food beurre blanc 	42.-

Main courses with meat

Young deer roasted walnut apple balsamic vinegar lentils  	42.-
Lamb racks pistachio coat gravy forest mushrooms	48.-
Entrecôte confit cherry tomato lukewarm “caponata”  	41.-
Braised beef cheeks sherry gravy cauliflower puree smoked almond 	38.-
Pork tenderloin gravy marinated pear gorgonzola hazelnut 	39.-











Side dishes with the main courses

one side dish of your choice is included, each additional side dish + 7.-

Tenderstem broccoli    
Rosemary potatoes  
Pilaf rice  
Sweet potato fries  
French fries    
Crunchy falafel  




Additional sauces

each + 4.-

Saffron aioli  
Truffle mayonnaise    
Beer barbecue sauce  
Rosemary-caper-butter  



Sweets

Toffifee 2.0 caramel nougat hazelnut 	12.-
Chocolate cake pear sorbet pistachio meringue 	12.-
Blueberry crumble cinnamon ice cream sweet wine foam 	12.-

Ice cream | scoops

per scoop	3.50
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Ice cream

Vanilla | chocolate | strawberry | coffee | yoghurt | salted caramel | walnut | cinnamon

Sorbet

Lemon | pear

Children's sweets

Rice pudding cinnamon sugar  	7.-
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Declaration of origin

Duck - Germany

Deer - Germany

Lamb - Ireland

Octopus - wild caught / FAO 34 Middle East Atlantic

Monkfish - wild caught / FAO 27 Atlantic, Northeast

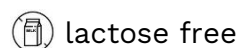
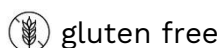
Veal, beef and pork (unless indicated otherwise) - Switzerland

Pita - Israel

Bread (unless indicated otherwise) - Switzerland (Bäckerei R. Hänggi AG)

Our team will be happy to answer any questions you may have about allergens and ingredients.

All prices are in Swiss francs including VAT.





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